



BEST BBQ-MARINADE



2 bottles of 500 ml each

INGREDIENTS

1 large onion (chopped)
 3 garlic cloves (chopped)
 30 g dried apricots (chopped)
 2 tbsp rapeseed oil
 2 tbsp brown demerara sugar
 500 g crushed tomatoes
 (tin or glass jar)
 3 tbsp apple vinegar
 1 tbsp concentrated tomato paste
 1 tbsp honey
 1 tsp each mild and hot paprika
 powder
 2 full tbsp dried oregano
 1 - 2 fresh hot chillies (chopped)
 1 tbsp Worcestershire Sauce
 1 star anise
 3 cloves
 2 - 3 tsp salt
 Freshly ground black pepper
 3 tbsp whiskey
 1 - 2 tsp lemon juice

PREPARATION

Fry onions, garlic and chopped apricots in hot oil. Sprinkle sugar and allow it to caramelise slightly. Add crushed tomatoes (watch out, they might splatter), apple vinegar, concentrated tomato, honey, paprika powder, oregano, chopped chilli and Worcestershire sauce. Boil up at medium heat while stirring.

Add star anise and cloves to the sauce and let it simmer. After 15 minutes, turn off induction hob, strain the sauce to remove the star anise and cloves, and allow to rest for 30 minutes.

Season with salt, pepper, whiskey, lemon juice and blend finely. Test if you would like to add more sweetness or acid and add sugar or lemon juice/apple vinegar accordingly. Boil up again. Fill sauce into two sterilised bottles of 500 ml each. Select 100°C FullSteam and place closed bottles for twelve minutes on the baking grid. Turn off oven and allow bottles to cool down.

Keep in a dark and cool place and use within 6 months. Once opened the sauce should be consumed within one month and kept in the fridge.

Tip: If you prefer a smokier flavour, simply use smoked paprika powder.